

IN-ROOM DINING
AT THE RUBENS AT THE PALACE

To place an order please dial 650
(After 11.30pm, dial 0)

*Hot and cold dishes are served everyday from 12:00pm.
Last orders are at 11pm Sunday - Thursday
or 11:30pm Friday - Saturday.*

SMALL PLATES

Salt and Vinegar Cod Bites	14
<i>Pea Ketchup</i>	
Grilled Jumbo Prawns	22
<i>Peri Peri & Lime Yogurt</i>	
Cheese and Bacon Sliders	16
<i>Rubens Burger Sauce</i>	
Buttermilk Chicken Tenders	15
<i>Hot Sauce, Blue Cheese, Pickled Celery</i>	
Nduja & Manchego Sausage Roll	14
<i>Smoked Tomato Ketchup</i>	
Cauliflower Cheese Croquettes (V)	14
<i>Salsa Verde</i>	
Sourdough Pretzels (VGO)	10
<i>Honey Mustard Crème Fraîche</i>	
TiNDLE Chicken Bao Buns (VG)	14
<i>Pickled Carrots, Cucumber, Coriander</i>	

MAINS

*Available 12pm to 11pm Sunday - Thursday
and 12pm to 11:30pm Friday - Saturday*

Chicken Noodle Soup 🍲	16
<i>Mini Chicken Pot Pie</i>	
<i>Add Selection of Finger Sandwiches</i>	10
Classic Caesar Salad	19
<i>Baby Gem Lettuce, Anchovies, Croutons, Parmesan</i>	
<i>Add Chicken</i>	8
<i>Add Jumbo Prawn</i>	9 each
Burrata Salad (VGO)	20
<i>Marinated Tomatoes, Candied Red Chilli, Red Onion, Basil Pesto</i>	
Beer Battered Fish & Chips	32
<i>Mushy Peas, Curry Sauce, Chunky Tartare</i>	
Slow Cooked Beef Ragú	19
<i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	
Double Cheese & Bacon Smash Burger	25
<i>Dill Pickles, Red Onion Jam, Smoked Barbecue Mayonnaise, Rubens Burger Sauce & Fries</i>	
Butter Chicken Curry	28
<i>Basmati Rice, Garlic and Coriander Naan Bread, Poppadum and Chutneys</i>	
14oz Rib-Eye Steak	58
<i>Flat Mushroom, Plum Tomato, Chips</i>	
<i>Served with Peppercorn or Béarnaise Sauce</i>	

SANDWICHES

All Served with House Fries

Steak Baguette	29
<i>Fillet Steak, Caramelised Onions, Blue Cheese</i>	
Rubens Club Sandwich	26
<i>Free Range Chicken, Treacle Streaky Bacon, Egg, Avocado, Tomato, Lettuce, Mayonnaise</i>	
Hot Smoked Salmon Bagel	26
<i>Spring Onion, Dill & Chive Cream Cheese, Lemon</i>	



A favourite signature dish of Mrs T, our Founder and President
(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

24-HOUR MENU

PIZZAS & PASTA

Wild Mushroom Pizza (V) <i>Rocket, White Cheese & Truffle Sauce</i>	19
Spicy Pepperoni & Nduja Pizza <i>Jalapeño, Chilli Honey</i>	19
Slow Cooked Beef Ragú Pasta <i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	19

GRILLED CHEESE SOURDOUGH TOASTIES

Served with Fries

Honey Roast Smoked Ham <i>Dijon Mustard Mayonnaise</i>	17
Plum Tomato (VGO) <i>Green Basil Pesto</i>	17

DESSERTS

Mrs Tollman's Baked Vanilla Cheesecake 🍷 <i>Seasonal Coulis</i>	12
Cinnamon Dusted Doughnuts <i>Calvados Custard, Blackberry Coulis</i>	12
Sticky Toffee Pudding <i>Vanilla Ice Cream, Toffee Sauce</i>	12
Vegan Chocolate Brownie (VG) <i>Chocolate Ice Cream, Chocolate Sauce</i>	12
Homemade Ice Cream & Sorbet (Choice of Three) <i>Ice Cream:</i> <i>Honeycomb 🍷, Vanilla, Chocolate, Strawberry, Espresso Martini, Whiskey Salted Caramel, Frangelico</i> <i>Sorbet (VG):</i> <i>Limoncello, Watermelon & Belvedere Vodka, Raspberry, Mango, Pink Grapefruit Chase Gin, Lemon</i>	12
British Cheeseboard <i>Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, Homemade Chutney, Fermented Celery, Grapes, Oat Crumble, Crackers</i>	19

🍷 A favourite signature dish of Mrs T, our Founder and President
(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

CHILDREN'S MENU

Bespoke for younger guests under the age of 12
Available 12pm to 11pm Sunday - Thursday
and 12pm to 11:30pm Friday - Saturday

LITTLE PLATES

Gardener's Pot (VG)	9
<i>Selection of Vegetable Crudités with Hummus and Guacamole Dip</i>	
Sweet Potato Fries (VG)	9
<i>With Mayonnaise and Tomato Ketchup Dip</i>	
Fish Goujons	9
<i>With Herb Mayonnaise Dip</i>	
Scrambled Eggs with Toast	9
Grilled Lemon and Yoghurt Chicken	9
<i>Served with Flatbreads</i>	

MAIN MEALS

Served with your choice of fries, creamy mash, mushy peas, creamed spinach, seasonal vegetables or a crisp mixed salad

Shepherd's Pie (VGO)	19
<i>VGO: Lentil and Mushroom option available</i>	
Spaghetti, Penne or Fusilli (GFO)	19
<i>With your choice of sauce: Tomato and Basil (V) Primavera (V) Bolognese</i>	
Classic Beef Burger	19
<i>Served in a Brioche Bun with Caramelised Onions, Tomato, Lettuce and Burger Sauce</i>	
Beyond Meat Burger (VG)	19
<i>Served in a Bun with Caramelised Onion, Tomato, Lettuce and Burger Sauce</i>	
Macaroni Cheese (V, GFO)	19
Mrs Tollman's Sesame Fried Chicken	15
Oven Baked Salmon	19
<i>Served with Couscous</i>	
Cheese and Tomato Pizza (VGO)	15
<i>Served with your choice of additional toppings Roast Chicken Pepperoni Mixed Peppers</i>	
Toasted Sandwich (VGO)	15
<i>Your choice of the following Cheese and Ham Cheese and Tomato (V)</i>	

DESSERTS

Avocado Brownie (VG)	9
<i>With Seasonal Sorbet</i>	
Chocolate Mousse	10
Seasonal Sliced Fruit Platter (VG)	10
Ice Cream Sundae	10
Yoghurt with Seasonal Compote	10
Selection of Ice Cream with Chocolate Sauce	10
<i>Vanilla, Chocolate, Strawberry, Raspberry (VG), Mango (VG), Lemon (VG)</i>	



A favourite signature dish of Mrs T, our Founder and President
(V) Vegetarian | (VG) Vegan
(VGO) Vegan option available | (GFO) Gluten-free option available

HOT DRINKS

Served with our pastry team's freshly baked seasonal biscuit of the day

PMD TEA SELECTION

BLACK

Planters' English Breakfast	7
Planters' Earl Grey	7
Lapsang Souchong	7

INFUSIONS

Peppermint Leaves	7
Chamomile	7
Rooibos	7
The Rubens Blend	7
Lemongrass and Ginger	7

GREEN

Jasmine Green Tea	7
Matcha Green Tea	10

COFFEE BY ILLY

Espresso	5
Double Espresso	7
Decaffeinated Coffee	7
Americano	7
Cappuccino	7
Caffè Latte	7
Caffè Mocha	7
Macchiato	7
Matcha Latte	9

RUBENS SIGNATURE

Hot Chocolate	9
<i>Served with Rubens Homemade Marshmallow & Chocolate Truffle</i>	

SIGNATURE & CLASSIC COCKTAILS

Rubens Bloody Mary	19
<i>Absolut Vodka, Dubonet, Ancho Reyes Liquor, Tomato Juice, Horseradish, Worcestershire Sauce, Tabasco, Lemon Juice</i>	
Gin Lane	19
<i>Tanqueray Gin, Aperol, Lemon Juice, Plum Bitters</i>	
Mojito	19
<i>Havana Club 3-Year Rum, Fresh Lime, Mint, Sugar (flavoured Mojito also available)</i>	
Espresso Martini	19
<i>Absolut Blue Vodka, Kahlúa, Espresso</i>	
Piña Colada	19
<i>Havana Club 3-Year Rum, Fresh Pineapple, Coconut, Cream, Sugar</i>	

NON-ALCOHOLIC COCKTAILS

Tropical Sunrise	15
<i>Orange Juice, Citrus, London Essence Roasted Pineapple Soda, Grenadine</i>	

CHAMPAGNE & SPARKLING WINE

BRUT NON VINTAGE	ABV	750ml
Lanson Le Black Réserve	12.5%	125
Moët & Chandon	12%	150
Lanson White Label	12.5%	150
Lanson Le Green	12.2%	170

BRUT VINTAGE	ABV	750ml
Bollinger La Grande Année 2007	12%	240
Dom Pérignon 2006	12.5%	675
Louis Roederer Cristal 2009	12%	800

ROSÉ NON VINTAGE	ABV	750ml
Lanson Rosé	12.5%	150
Lanson Extra Age Rosé	12.5%	170
Louis Roederer Rosé	12%	170

NON-ALCOHOLIC	ABV	750ml
So Jennie	0%	95
Wild Idol	0%	95

PROSECCO	ABV	750ml
Botter Prosecco Superiore	11.5%	68

BY THE GLASS	ABV	125ml
Lanson Le Black Réserve	12.5%	22
Lanson Rosé	12.5%	25
Lanson White Label	12.5%	25
Lanson Le Green	12.5%	26
Botter Prosecco Superiore	11.5%	13
So Jennie	0%	17
Wild Idol	0%	17

BOUCHARD FINLAYSON

TASTING NOTES - WHITE WINES

Sauvignon Blanc 2024

An explosive nose combines fig and gooseberry aromas alongside a hint of thyme. The fleshy texture and flavourful palate of green apple and sliced grapefruit is kept in balance by fine refreshing lines. Satisfying fruit weight and lemony concentration leads to a seamless finish.

Blanc de Mer 2024

Lifted and perfumed in style. Striking rosewater, tangerine and orange blossom flow from the glass. The complex and layered palate reveal fresh-cut apple, dried apricot and pickled ginger, flanked by subtle sea salt. Supple, yet refreshing with a well balanced finish. Expect the wine to build a textural element, as the Riesling component finds its voice.

Sans Barrique (Unoaked) Chardonnay 2021

Lively and refreshing, with great definition of seamless floral and citrus fruit notes. Crisp and fine on the palate with the slightest hint of nutty spice. This vineyard's trademark finesse on obvious display.

Crocodile's Lair/Kaaimansgat Chardonnay 2022

Initially reveals sun-dried hay, peachy stone fruit and a dusting of toasted almond shavings. The hallmark creamy citrus fruit flavours build in volume towards a succulent and effortless textural finish. Remains refined and delicate in nature by a balanced tension. Sublime definition.

Suitable for Vegans

Crocodile's Lair/Kaaimansgat Chardonnay Limited Edition 2014

The combination of new French Oak coupled with the bright fruit of the unwooded portion presents voluptuous bright flavours of butterscotch, melon and peach. Patience allowing maturation will reward with a classic styled Chardonnay of notable elegance and great complexity.

Missionvale Chardonnay 2021

Sleek and refined, this complex white is filled with saline energy, highlighting a core of green apple, subtle pear and lightly toasted spice. Delicate citrus notes neatly balance a fine texture. Effortless weight and precise acidity close harmoniously.

Suitable for Vegans

TASTING NOTES - RED WINES

Hannibal 2020

A thought-provokingly unique blend. Dried violet, iron oxide and earthy forest growth accent a firm and well defined tannin. Focussed and meaty textures leaves a lasting impression of effortless weight. Reserved, yet boasting fine intensity and exciting length, hints at rewarding potential lying in wait.

Suitable for Vegans

Galpin Peak Pinot Noir 2021

Fragrant and seductive red cherry perfume underpins an iron-rich mineral edge. Gently extracted fine tannins enrobe a delicate, yet vibrant structure. It is elegant and accessible, with refined oak and a layered, rewarding finish.

Tête de Cuvée Pinot Noir 2006

Silky layers of ripe blueberry and vivid plum that shows touches of spice and espresso. Restrained initially, but gains depth over the length of the palate and lingers effortlessly on a refined finish. Polished tannin integrates well, but the wine demands patience to reveal its full potential.

Suitable for Vegans

BOUCHARD FINLAYSON WHITE WINES

	175ml	250ml	750ml
Blanc de Mer <i>Walker Bay, South Africa, 2024</i>	13	17	45
Sauvignon Blanc <i>Walker Bay, South Africa, 2024</i>	15	18	50
Sans Barrique Chardonnay <i>Walker Bay, South Africa, 2021</i>	15	18	50
Crocodile's Lair Chardonnay <i>Walker Bay, South Africa, 2022</i>	18	24	64
Crocodile's Lair Chardonnay <i>Limited Edition Walker Bay, South Africa, 2014</i>	22	26	80
Missionvale Chardonnay <i>Walker Bay, South Africa, 2021</i>	22	26	80

BOUCHARD FINLAYSON RED WINES

	175ml	250ml	750ml
Hannibal <i>Walker Bay, South Africa, 2020</i>	23	30	85
Galpin Peak Pinot Noir <i>Walker Bay, South Africa, 2021</i>	26	32	95
Galpin Peak Pinot Noir Tête de Cuvée <i>Walker Bay, South Africa, 2006</i>			195

WHITE WINES

	175ml	250ml	750ml
La Campagne Viognier 12.5% <i>Vin de Pays d'Oc, France, 2019</i>	11	14	39
Domain Road Riesling 12.5% <i>Central Otago, NZ, 2019</i>	18	24	70
Amori Pinot Grigio 12% <i>Delle Venezie, Italy, 2021/22</i>	13	16	45
Gloire de Chablis, 12.5% <i>J. Moreau & Fils AOC Chablis, France, 2018</i>	18	24	70

RED WINES

	175ml	250ml	750ml
Primitivo di Puglia 13% <i>Amanti del Vino, Italy 2021</i>	11	14	39
Merlot Tannat 12.5% <i>Côtes du Gascogne, France, 2021</i>	11	15	43
Bodegas Bagordi Rioja 14% <i>Organic, Spain, 2021</i>	14	17	47
Zuccardi Serie A 13.5% <i>Malbec Mendoza, Argentina, 2016</i>	17	21	60

ROSÉ WINES

	175ml	250ml	750ml
Wicked Lady Zinfandel 10.5% <i>California, USA, 2018</i>	15	18	52
Rosé de Sophie 10.5% <i>Côtes de Provence, France, 2018</i>	16	19	55

Kindly note that vintages are subject to change

WHISKIES

	ABV	50ml
Glenfiddich 12 Years	40%	14
Johnnie Walker Red Label	40%	13
Jack Daniel's Single Barrel	45%	14
Maker's Mark	45%	13
Woodford Reserve	43.2%	15

GIN

	ABV	50ml
Tanqueray	43.1%	13
Sipsmith	41.6%	15
Hendrick's	44%	15
Pinkster	37.5%	15
Brockmans	40%	15

VODKA

	ABV	50ml
Absolut Blue	40%	13
Tito's	40%	14
Grey Goose	40%	14
Belvedere	40%	14
Dima's	40%	15
Cîroc	40%	20

RUM

	ABV	50ml
Havana Club 3 Years	40%	13
Goslings Black Seal Black Rum	40%	14
Pink Pigeon Vanilla Spiced	40%	14
Malibu	21%	13

TEQUILA

	ABV	50ml
Herradura Blanco	40%	13
Jose Cuervo Silver	38%	13
Jose Cuervo Gold	38%	14
Don Julio Blanco	38%	14

COGNAC

	ABV	50ml
Martell VS	40%	13
Courvoisier VS	40%	14
Hennessy VS	40%	14
Martell VSOP	40%	15
Rémy Martin VSOP	40%	40

PORT & FORTIFIED WINE

	ABV	100ml
Taylor's Ten Year Old Tawny Port	20%	16

LIQUEURS & DIGESTIFS

	ABV	50ml
Cointreau	40%	13
Drambuie	40%	13
Sambuca	38%	13
Baileys	17%	13

APÉRITIFS & VERMOUTH

	ABV	50ml
Martini Bianco	15%	12
Dubonnet	14.8%	12
Campari	25%	12
Aperol	11%	12
Pimm's No. 1	25%	12

BOTTLED BEERS, CIDERS & ALES

LAGERS

Noam	5.2%	330ml	10
Peroni	5.1%	330ml	9
Meantime London Lager	4.5%	330ml	9
Daura Damm (Gluten-Free)	5.4%	330ml	9
Lucky Saint (Alcohol Free)	0.5%	330ml	7
Moretti	0%	330ml	7
Lucky Saint (Alcohol Free)	0.5%	330ml	7

ALES

Meantime London Pale Ale	4.3%	330ml	9
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CIDER

Aspall	5%	330ml	9
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SOFT DRINKS

Orange Juice			6
Cranberry Juice			6
Pineapple Juice			6
Tomato Juice			6
Grapefruit Juice			6
Apple Juice			6
Coca Cola/Diet Coke		330ml	7
Lemonade		200ml	5
Fever-Tree Soda		200ml	5
Fever-Tree Ginger Ale		200ml	5
Fever-Tree Ginger Beer		200ml	5
Fever-Tree Tonic & Light Tonic		200ml	5
Fever-Tree Elderflower		200ml	5
Fever-Tree Mediterranean		200ml	5
Kingsdown Mineral Water <i>Still & Sparkling</i>		330ml	6
Kingsdown Mineral Water <i>Still & Sparkling</i>		750ml	8

The Rubens

AT THE PALACE

Should you have any food allergies or special dietary requirements please contact us on the number provided before ordering.

A £7.50 tray service charge per tray will be added to your in-room dining bill. VAT is charged at current standard rate. An optional 15% service charge will be added to your final bill.

ALCOHOL BY VOLUME

Champagne 12.0% - 13.0%
White & Red Wine 12.0% - 13.0%
Beers 4.3% - 5.5%
Vermouth 14.7% - 18.0%
Campari 25.0%
Sherry & Port 15.5% - 20.0%
Gin 37.5% - 49.3%
Vodka 37.5% - 50.0%
Rum 37.5% - 50.5%
Whiskies 40.0% - 70.0%
Cognac 40.0% - 46.5%